PLANTERS DOCK

BEING SITUATED ON THE EAST SHORE OF SAN FRANCISCO BAY AND AT THE FOOT OF BROADWAY IN OAKLAND. LATITUDE 37° 47′ 25″ NORTH. LONGITUDE 122° 16′ 20″ WEST.

LAFAYETTE, CALIFORNIA







PLANTERS DOCK

CHINESE DINNER

Jar Har

Chow Yuk

Hun Yun Gai Ding

Wine

Moo Goo Mein

Dessert

Chinese Tea

PREPARED FOR TWO OR MORE

PER PERSON, \$2.50



PLANTERS DOCK

SPECIAL CHINESE

JAR HAR GAI DING CHOW YUK CHOW FAN FOO YUNG

PLATE DINNER

2.00



PLANTERS DOCK

DUCK DINNER

Soup Jar Har Chow Yuk

Wine

Duck

Dessert

Chow Fan Chinese Tea

PREPARED FOR TWO OR MORE

PER PERSON, \$3.00

MOUNTAIN TROUT 2.75 FISH IN SEASON 2.50 SCALLOP DINNER 3.00 PRAWN DINNER 2.50 HAM AND EGGS 1.75 (Planters Dock style) FROG LEGS 3.00 (when in season)

When items on this menu are not obtainable we reserve the right to substitute.

Chicken Rice Soup	
DUN FA GONG	.75
LAN DOW YUK Small 1.00 Large (Meat with sugar peas) (Vegetable dish)	1.25
BO LO PAI GWAT	1.25
BO LO GAI Small 1.50 Large Pineapple, chicken, mushrooms, bamboo shoots, water chestnut	1.75
FOO YUNG CHOW SUI	1.00
FOO YUNG HAR	1.00
NGOW YOKE SOONG	1.25

Walnuts, chopped chicken cooked with mushrooms,

Sliced tenderloin beef with celery, green pepper and

TOMATO BEEF CHOW YUK . Small 1.25 Large 1.75

BEAN SPROUT CHOW YUK . Small 1.00 Large 1.25

GAI FAN GONG . . .

Fine cut vegetables and beef

Celery, Pork, Bean Sprouts

bamboo shoots

fresh tomato

CHICKEN WALNUTS . .



PLANTERS DOCK

MANDARIN DINNER

Small 1.25

Large 2.00

Includes Cocktails, Wine and Liqueur. (Five days' notice. Minimum number of persons, six.)

Per Person 8.50

ALL DISHES A LA CARTE H

PLEASE NOTE: Each dish in your order is individually to

PLANTERS DOCK SPECIALS

	PLANTERS	DOCK	SPECIA	L SQL	JAB	DINI	VER						3.50
	PLANTERS	DOCK	SPARE	RIB D	INI	VER		•					2.75
	PLANTERS	DOCK	STEAK	DINN	IER								3.75
	PLANTERS	DOCK	LAMB	CHOP	DIN	INER							3.00
	PLANTERS	DOCK	FRIED	CHIC	KEN								2.50
	PLANTERS			L CU	TI	HICK	STE	AK					4.75
with Mushroom Sauce													

The above dinners include salad, vegetables, hot rolls, coffee, tea or milk and dessert.



STEAMED RICE (Plain) .

CHA SUI Chinese Roast Pork

BARBECUE SPARERIBS Small 1.00 Large 1.50

Chinese style

JAR HAR . Small 1.00 Large 1.50 Fried Prawns

GAI CHEN GEN (Egg Roll) . . Small 1.00 Large 1.50

MO GOO MEIN Small 1.00 Large 1.60 Bean sprouts, noodles, pork, musbrooms

GAI CHOW MEIN . . . Small 1.60 Large 1.95 Bean sprouts, noodles, chicken, mushrooms

PLANTERS DOCK CHOW FAN Small 75c Large 1.00 Fried rice

HUNG YUN GAI DING Small 1.25 Large 2.00 Almond, chicken, mushrooms, bamboo shoots, celery and water chestnuts

HUNG YUN HAR DING . . Small 1.25 Large 2.00 Almond, shrimp, mushrooms, bamboo shoots, celery and water chestnuts

JAR WON TON Chinese ravioli with sweet sour sauce

WAR SIEW OPP Small 1.75 Large 3.75 Planters Dock duck

CURRY CHICKEN . Mandarin style

SUEY WON TON .85 Boiled Chinese Ravioli

SUEY MEIN . .70 Boiled Noodles

PLANTERS DOCK SPECIAL ICE CREAM .75

DINNER FOR TWO

PORK PRAWNS CHICKEN ALMOND FRIED RICE TOMATO CHOW YUK FOO YUNG

DESSERT

\$5.00

DINNER FOR THREE

LARGE PRAWNS LARGE SPARE RIBS

LARGE DUCK LARGE FRIED RICE LARGE CHOW YUK

LARGE CHICKEN ALMOND TEA DESSERT

\$10.00

DINNER FOR FOUR

CHICKEN RICE SOUP LARGE CHICKEN ALMOND LARGE PRAWNS - FRIED RICE - DUCK LARGE CHICKEN CHOW MEIN LARGE SPARE RIBS LARGE CHOW YUK

DESSERT

\$13.50



DINNER FOR FIVE

LARGE SPARE RIBS EXTRA LARGE CHOW MEIN LARGE JAR WON TON LARGE CHOW YUK LARGE PRAWNS LARGE PORK EXTRA LARGE HUN YUN GAI DING LARGE FRIED RICE LARGE FOO YUNG

TEA DESSERT

\$16.00

‡Proportional increase for additional servings.

WINES

We suggest White Wines with most Chinese foods. Ask for our wine list. -PLANTERS DOCK.

XCEPT THOSE STARRED TO MARAGAR ARABARA

repared for you. Therefore there may be a delay in serving you.

OVER THE BAY WATERS

N THE EARLY EIGHTIES many of the ships of the Whalers, Traders and Slavers moved from this Estuary with the outgoing tides. Unfurling sails these adventurers moved out dreaming of the Orient that lay miles beyond the Golden Gate. Some of these intrepid sailors returned, and again dropped anchor in this haven, richer in tales of adventures; and with holds of their vessels filled with luxuries for which they had bartered their cargoes of kerosene, music boxes, lamps and calicos. Now hemp, spices, skins, teas, coffee and rums were there to meet the call of many markets.

From the treaty ports of China, and from the Islands of the Pacific these "Yankee" sailors persuaded natives to accompany them to these shores. These natives, many of whom were Chinese, brought their arts of preparing native cookery. Their skill has never been surpassed.

Today, at Planters Dock, there are Chinese Chefs preparing dishes in the Cantonese manner, taught through their families, who never deviated from ancestral customs. These dishes carry splendid foundations of pork, beef, chicken and duck; and the accompanying savors and flavors: mushrooms, the tender shoots of bamboo and beans, celery, water chestnuts, radishes, peppers, shrimp, fresh eggs, noodles, spices, and sauces—sweet, sour and piquant.

This unusual food, cooked in the manner Orient, yet adapted to the tastes of modern civilization, is laden with riches, yet carrying a balance and proper nourishment that leave one happy and content, fully satisfied with living.

PLANTERS DOCK

OAKLAND • CALIFORNIA LAFAYETTE • CALIFORNIA